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Patent Abstracts of Japan

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: 01120457

APPLICANT: MERCIAN CORP;

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INT.CL. : A23L 1/176

TITLE

: FLOUR COMPOSITION FOR COATING OF TEMPURA (JAPANESE DEEP-FAT FRIED

FOOD)

ABSTRACT: PURPOSE: To obtain a flour composition for coating of TEMPURA improving texture of

coating, frying lighter and delicious TEMPURA by blending flour for coating of TEMPURA

with cyclodextrin.

CONSTITUTION: Flour for coating of TEMPURA consisting essentially of soft wheat flour

is blended with preferably about 0.5-1.0 with cyclodextrin, preferably β -cyclodextrin.

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